# Lavender Melissa Lilac

***Lavandula angustifolia 'Melissa Lilac'***



**Height:** Up to 60 cm

**Suitable for:** Full sun, dry well drained soil. Great for borders, edging and containers.

**Summary:** Lavender is one of our most popular garden shrubs. Melissa Lilac is a form of English lavender similar to the well known Lavender Hidcote but slightly taller. It has aromatic silvery foliage and, in summer, stunning large flower spikes showing the best lilac colour.

**More information:**

No garden should be without lavender plants and Melissa Lilac is a gorgeous lilac flowered form of the traditional English lavender. Like all lavenders it thrives in full sun in a dry well drained soil.

It is a really versatile plant to add to your garden. Ideal for edging paths and borders as an informal hedge. Its aromatic foliage will perfume the air as you pass by. It is equally at home in containers to scent your seating areas, and as specimen plants in a gravel garden.

Try growing it with our Salvias, Achilleas and maybe Sedum to create a drought tolerant bed. Refer to our perennials section

The fragrant, lilac flower spikes are stunning and contrast well with the silvery foliage. Each tiny tubular floret is rich in nectar/pollen and like all lavenders attracts bees and many other pollinators. The flowers are excellent for cutting and also to dry for winter arrangements.

When the flowers are finished they should be cut back and plants can have another trim in April as growth begins in Spring if required.

All of the English lavenders are excellent to use in the kitchen. Their aromatic flavours combine well with poultry, and also with sweeter dishes like desserts and home baking.

Short on time and need something for everyone to share with their drinks – try our lavender and honey feta for an easy and impressive treat.

Most people are familiar with baked camembert but salty feta goes beautifully with the herbs and honey and makes a great and very quick addition to a spread served with crackers or our garlic flatbread recipe.

## Baked feta with lavender, thyme and honey

- 200g block of feta
- Leaves from 4 sprigs broad leaf thyme
- About 10 English lavender heads
- 4 tbsp runny honey
- Salt and black pepper
- More lavender heads to garnish

If you have time, wrap the feta in kitchen paper for up to an hour to draw out any excess moisture.

Pre-heat your grill to high.

Choose a small oven proof dish which will just hold the feta block and sprinkle the thyme and lavender on top of the cheese. Season with pepper and a little salt — remember feta is quite salty already.

Drizzle over the honey and grill the dish for about 5 minutes until golden and bubbling. All grills are different so keep and eye on it so it doesn't overcook.

Leave for a couple of minutes before serving, garnished with the extra lavender flowers.

This is a really easy recipe to double or even triple depending on your number of guests.